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CENTRAL INTELLIGENCE AGENCY
INFORMATION REPORT

COUNTRY Poland

SUBJECT Krakow State Gastronomic Establishments; Restaurants,
 Milk Bars, Canteens Confectionery Shops

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THIS IS UNEVALUATED INFORMATION

1. "I am not familiar with the details of organization of the Krakow State Gastronomic Establishments; milk bars, canteens, etc. Since I have never worked in one of these establishments, the chart, / attached as enclosure 7 is based on probability more than on factual knowledge. It seems clear that there must be a headquarters in Warsaw for the Gastronomic Establishments, as there is for all other establishments.

The Gastronomic establishments come under the Ministry of Domestic Trade. Cafe houses, restaurants and night clubs, etc. are run by the Gastronomic Establishments (this fact is displayed by the signs on front of the buildings). Milk bars fall under the Central Management of Milk Industry. The abbreviation K.S. refers to the Krakow administration under which fall restaurants, night clubs, cafe houses, and confectionery shops; milk bars fall under K.Z.M. authority.

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2. "Until 1953, employees' canteens came under the jurisdiction of the Welfare and Social Departments of the factories & workshops in which they were located. They did not fall under the Gastronomic Establishments.
3. "In Krakow there are few private restaurants, cafe houses, and confectionery shops. I have never heard of a privately operated night club. There are no privately owned milk bars that I know of. (The term 'milk bar' is relatively new. I heard it in 1950 for the first time.)
4. "Krakow's Gastronomic Establishments-KZG Restaurants: Restaurants are divided into three categories. There is a considerable difference between Category I and Category II restaurants, as regards both prices and appearance. Category I restaurants have white table cloths and flowers on the tables; food is served from silver trays, and service is prompt and pleasant. Category II restaurants also have table cloths, usually checkered; food is served on the plates, and service is poor. Tables are generally overcrowded. Category III restaurants resemble old-time inns. Tables do not have cloths, lunch is served from noon until 3 p.m., and service is below any conceivable standard. It is a problem to get a waiter at all. Other minor differences, such as presence of ashtrays, salt (pepper never appears; it is so scarce in Poland, that it would disappear immediately from the table), menus, and the degree of upkeep of the restaurant depends on individual management. The manager controls the atmosphere of his place by his own care or carelessness. I know of very few restaurants with check rooms for coats, etc. Generally, restaurants which also serve as night clubs, or which are used for concerts, have cloak rooms. Otherwise, coats are hung on wall hangers (or, in Category II or III, on some kinds of hooks).
5. "The following are Category I restaurants [redacted]
- Warszawianka: First May Street, opposite Szczepanski Place. A very pleasant and nice place; on the first floor there is a dance hall; during the summer tables are set outside, facing the garden. There is a cloak room.
- Ermitage: Karmelicka Street. This is a very nice restaurant.
- Wierzynek: Main Market Place, between Bracka and Grodzka Streets. It occupies the ground and first floors. On the first floor, are several rooms including a restaurant, and a large room used for balls. It is a very old place. It has a cloak room.
- Revelka: On the Main Market, [on the side] between Szewska and Szczepanska Streets. This is a restaurant and a concert hall. It is a large establishment, which may have a dance hall, but I never saw it, (there was a staircase leading somewhere). It has a cloak room.
- (Name unknown): At Szczepanska Street facing 'Planty', the part of Krakow's park circling the entire city [redacted]. This place used to be very elegant. Now it is frequented largely by young people. Nobody of importance ever goes there. I do not know how it looks inside.
- Procka: At [Southwest] Jana Street on the left hand side, when approaching from the Main Market. I do not know if there is a restaurant. It is a type of night club which has a dance hall and a band, and stays open until 3 a.m., sometimes later. It is a small, pleasant place, similar to Warszawianka.

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Grand Hotel: on the corner of Sw Tomasza and Slawkowska Streets. The Restaurant and hotel entrances are on Slawkowska Street, and the dance hall and cloak room are entered from Tomasza Street.

Teatralna: Opposite J. Slowacki Theatre, at Sw Ducha Street, on Szczepanska Street. (There is a hotel, but I do not remember its name). This restaurant is used for concerts and dancing. It has a cloak room. It is pleasant, and the service is prompt and polite.

Hotel Francuski: This is a restaurant. I have never been there.

Name unknown: On All Saints Place on a segment from [redacted] Dominikanska Street. (It is [redacted] on Dominikanska Street than All Saints Place. I do not recall the name; it may have been [redacted]. I am not altogether sure that it is a Category I place, though I think that it is. It is a large establishment. I was there only once.

Note: of the above restaurants, at least four Warszawianka, Feniks, Grand Hotel and Teatralna, are night clubs as well as restaurants.

6. "The following are the few Category II restaurants [redacted]"

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There are three between Dietla and Bohaterow Stalingradu (formerly Starowislna Street) Streets. The one at the corner of these two streets was opened in 1953. Another one is located on the opposite side of the street, beyond the Uciecha Movie House. I do not know about the third one. There is a confectioner's shop opposite Uciecha, where food is sold.

Lotnicza: at the Small Market (Maly Rynek)

Cigant: in Nowa Huta. This large establishment is new. It was planned with great taste, but the fact was overlooked by the planners, that it was to serve the workers of Nowa Huta. It has a marble staircase with nice columns which support the ceiling. The place was mistreated by the public almost immediately. Glass doors were broken; there was such a mixture of people that one could hardly hear the band. It was intended to be one of the nicest places in Nowa Huta, but the type of clientele attracted precluded its being a first-class establishment.

7. "There are two Category II restaurants located between Bzlak and the vegetable market at Luga Street, one on the left and one on the right hand side of the street. The old timers (called 'reactionary society' by the Communists) gather there either at one of both of these places/as they used to gather at Feniks in the past. After a few fights staged by the Secret Police at Feniks, old timers have been reluctant to go there. At present (Dec. 1953), so many UB agents frequent Feniks, that no one feels safe any longer. A similar situation exists at Warszawianka and Teatralna. It is unwise to talk about anything which is 'critical' at these places, and one never overhears an interesting conversation. People just whisper at their tables, taking no chances.

8. Service and tipping-restaurants: Service in some places is efficient and polite, in others not. Waiters are probably paid monthly salaries, and it does not pay them to go out of their way. An additional 10% is added to each check for 'consumption', but whether that percentage goes to the waiter, I do not know (nor do I know what an average salary for a restaurant employee is). Tipping is not practised, because money is scarce. No waiter would take offense, if tipped, but there has been 'social propaganda' against tipping, to the effect that receipt of a tip humiliates an individual.

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9. "Identification papers: I never saw policemen asking for papers in any of these restaurants; and I never saw, or heard of, police stopping anyone entering a restaurant.
10. "Morale: Since restrictions are many, the morale of the public is poor. People seem deep in their own thoughts, and they whisper together when discussing business operations or technical matters. Official business is usually transacted at the bar.
11. "Dress: People, generally speaking, are decently dressed; nobody is in rags as yet. Sport jackets and sport overcoats are very popular because they are cheaper than other clothing. In summer, women wear straw sandals or canvas shoes. There are very few people elegantly dressed.
12. "Cost of Food in Restaurants: Almost all restaurants have menus, but after 3 p.m. about half the dishes are no longer available. So-called 'popular dinners' are served between 1 and 3 p.m., and are cheaper than a la carte dishes. There are also 'business lunches', (similar to 'popular dinners'), but I do not know about their price.
13. "My estimates of prices in restaurants are necessarily approximate, because [redacted] when dining out. In a Category I restaurant I do remember paying 25 zl. for a lunch of chicken, cucumber salad, potatoes and borsch; and for a modest supper, for two, with a quart of Vodka, we paid 50 zl. at Wierzynek.
14. "In an average Category II restaurant the prices are approximately as follows:
- | | |
|--|--|
| Pork chop, vegetable, potatoes | 11.45 to 13.00 zl. |
| Soaps | 1.50 to 3.00 zl. |
| Compotes (depending of kind of compote and season of the year) | 2.00 zl. in summer, up to 6.00 zl. in winter |
| Tea, with lemon | 3.00 zl. |
15. "Night Clubs: Most night clubs are located in the center of the city. Dancing and food are available at night clubs; all of them have a restaurant (in the same room, or another one.)
16. "Costs: To enter a night club, one must purchase an admission ticket for 20 or 30 zl., with which one orders food and drink. If the bill is more than the admission, the difference is paid to the waiter. This method was introduced, I think, to eliminate the guests who were apt to spend the whole evening over one cup of coffee or a bottle of beer. (Night clubs are always full, probably because there are so few of them in Krakow.) Night club prices are very high. The expenditure of 1200 zl. in an evening would not be excessive. For that amount, one could have a very good time. (My knowledge of night club prices is approximate, as is my knowledge of restaurant prices). A very modest evening at a night club costs 200 zl. At Teatralna, two servings of soup, two jellies, two quarts of vodka, and four orangeades with ice, cost about 200 zl. Considering that fact that the director of a large factory makes only 2000 zl. a month, and that the average white collar worker makes between 600 and 1200 zl. a month, it is easy to see why the attitude of most patrons is not one of exuberance.
17. "Flowers may be bought in night clubs from a well-known flower-vender. This man seems to have some sort of a monopoly for vending flowers in all the night clubs. He is medium-tall and slender. I can remember no other details, except that my friends have told me that he is a UB agent. Roses cost 10 or 15 zl. apiece. In winter, one small flower costs 15 zl.

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18. Entertainment: In night clubs, the band plays from about 7 p.m. (earlier in winter) to 3 a.m. or even 5 a.m. Occasionally the band will stay longer if guests are willing to pay for the band's extra time. If not, the guests may stay after the band has left, if they so desire.
19. Dress: employees and guests: Waiters are dressed in black, with black ties. They wear white jackets over their black suits. (There are some waitresses, but very few in night clubs. In restaurants there are more). Guests dress in business suits. There is no such thing, now, as evening dress or black tie. In the first place, people cannot afford it, and if they could they would still not dress formally. It is not done, and would draw considerable attention. One does not even dress for the theater or opera. Within the realm of informal dress, which is the accepted thing, even the color of one's suits makes no difference. No one would be surprised to see a couple entering a night club in ski clothes.
20. Security measures: identification papers: Security consciousness is apparent among even those guests who have had too much to drink. People feel that if they utter something dangerous, the consequences will be grave. But there is, in principle, no documents checking in night clubs. I never witnessed an arrest in a night club. No papers are requested or checked on departure from a night club, except in the case of a flight. In this case it suffices to show a service identification card, registration card, trade union membership card, social security card or any card with a picture of the bearer on it. As there is no standard identification card, any reasonable means of identification is acceptable. If a person had no identification on his person, he would probably be detained until his story was confirmed; or, if he lived not far away, the police might accompany him to his home. I do not know how long one may be detained by the police; I suppose about 48 hours. I do not know whether the slightest attention is paid to people returning home from night clubs. (Taxis are plentiful at the Main Market and at Dietl Street. They are privately owned cabs. After 11 p.m. there is a special night charge for taxis.)
21. "Cafe Houses: I do not know if there are any places which sell coffee exclusively. Coffee was sold in confectionery shops [see below].
22. "Confectioner's Shops are generally run by Krakow's Gastronomic Establishments. But there are some which are privately owned. Under the heading of confectioner's shops, are included shops in which cakes and pastry can be bought for consumption on the premises. Cocoa, milk, tea, wine and other alcoholic beverages can also be bought at confectionery shops. Private confectionery shops usually have no tables; they run on a candy shop; there are so few privately owned ones, that I can remember only two: one is at Starowislna Street, the other at Dluga Street.
23. Following are the confectionery shops:
- Maurycy: Main Market, between Jana and Slawkowska Streets
- Jan: [redacted], under the pillars, on the side of Mariacki Church
- Wlodek: opposite Janke at Sw. Jana Street
- Wlodek: Slawkowska Street, on the left hand side
- Jan: Slawkowska Street on the right side; this was previously a wine cellar. It gives the impression of elegance, has good etchings on the walls, and glass pictures [redacted] on the ceiling.

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Noworolski: at Slawkoska Street, exit to Plants

Havelka: Main Market, between Szewska and Szczepanski Street

Nu: at Dominikanski Place, corner of the Place and Grodzka Street

Ziemianska: at Grodzka Street, beyond Poselska Street

Tatzenka: Starowislna Street, (presently changed into a third rate pub)

Nu: at Karmelicka Street, close to Ermitage Restaurant

Wine cellars, beerhouses and pubs exist in Krakow, I am sure, but I do not know any of them, nor can I locate any.

Service: The majority of employees in confectionary shops are women. They wear white aprons. There is no tipping. (People are wary about walking here, as they are elsewhere).

24. "Prices: as follows:

small coffee	3.75 zl.
large coffee	7.40 zl.
French pastry	1.45, 1.80, 2.30 zl.
Cocoa	do not recall
Tea	between 2.50 and 3.00 zl.

25. "Milk Bars-KZM: All the milk bars are new. The service is almost exclusively female. (In fact, I do not recall ever seeing a man employed there). Waitresses wear white aprons and are generally unconcerned about the guests. All of Polish misery can be witnessed at milk bars. They are the cheapest places to eat, and the poorest frequent them: retired white collar workers, youth workers etc. Many in milk bars can afford only soup and roll for dinner. The dress is that of the Polish street crowd.

26. "The milk bars which I remember are located as follows:

opposite Juliusz Slowacki Theater; a new milk bar
at Sienna Street, left hand side as one approaches the Main Market
at Podwale Street, right hand side, between Krupnicza and Kapucynska Streets
at Krakowska Street, between Planty Dietlowskie and Meiselsa Street
at Barzowa Street and Rynek Kleparski, left hand side
There are probably more milk bars than the above, but I do not know them.

27. Menus, dishes, prices: Menus are displayed in prominent places, where they can easily be seen; prices are listed on the menus; dishes no longer available are crossed off the menu. The guests take care of themselves a line forms to the cashier's desk, where orders are placed and paid for. The cashier issues tickets against which the bartender gives one food.

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Milk bars have no tables, but a few bar stools--too few to be of any use. Everyone rushes through the meal. The chief problem faced by milk bars, and customers, is the frequent shortage of milk. Customers often ask, upon entering, if milk is available. Housewives conceived an idea of buying milk at milk bars early in the morning: they ordered two or three large milks, which they poured into containers they had brought, and took home. The same procedure exists in procuring cream. Cream is practically non-available. The cost of milk at a milk bar is higher than it is in a shop, but it is worth it to the people to have milk. The items served and approximate prices follow:

coffee (1/2 liter)	1 zl.
Milk (1/2 liter)	1.50 zl.
cream (1/2 liter, seldom available)	5.40 zl.
rolls	0.75 gr each
buttered rolls	1.10 gr each
buttered rolls with cheese	2.00 gr each
buttered rolls with eggs	2.60 zl. each
swedish pie (kremki ruskie)	2.60 zl. per portion
cheese pie	4.00 zl. per portion
macaroni and cheese	2.00 zl. per portion

I do not remember any other prices. Other dishes served were potatoes, borsch, pea soup, cucumber soup, string bean soup, cabbage soup, rice with milk, rice with cream, pudding with cream or juice, cabbage pie, macaroni with milk, cheese, etc.

28. Establishments of communal nourishment--canteens: canteens are still (Dec 1958) in the organizational stage and are run by the Social Welfare Departments of factories and workshops. They vary in quality, but are used by almost everyone in the establishment. (This was certainly true of the place where I worked.) It was a convenience that saved a great deal of trouble and time, in the procurement of lunch. Lunch was the only meal served in a canteen. A monthly lunch ticket was purchased from the factory. In our establishment in Krakow lunch in the canteen cost 4 zl; on the construction of Warsaw, 2.60 zl. Lunches in Krakow were considerably better than those on constructions, because there were three courses, and plates were used. In Warsaw there were but two courses, and tin plates were used.
29. Canteens operated on the principle of self-service. Tables were large, and used by many; they were covered with plastic. Cleanliness was dependent upon individual management. Lunches in Warsaw were not very tasty, but workers were satisfied since portions were large. Food was supplied by the General Consumers' Cooperative. The canteen operated in the recreation room. Besides the canteen there was a small retail shop where bread, butter, cheese, beer, etc. could be purchased. It was apparent that the manager of the canteen could not actually carry the lunches we had for 2.60 zl. He was subsidized. I do not know how much subsidy he received, but it was forthcoming from welfare funds.
30. Wages: I do not know what the wages of canteen workers were, probably similar to other manual wages. The manager alone was paid white collar wages.
31. Police agents: I cannot state definitively a way to recognize a police agent in 1958. I do not know if the police usually look much the same as other people, but

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they are always young men, with an air of superiority which is unsurpassed. They talk sternly, using sweeping statements. As a rule, they are unpleasant to others. (Lately, I think instructions must have been issued to be more 'human', for there has been a marked change.)

32. "In January 1952, there was a ball given [REDACTED] No vodka was to be served, and UB agents were present in order to enforce the instruction. The agents, not realizing that vodka would be served despite the order, brought their own supply, and proceeded to get very drunk on their own vodka. Many people [REDACTED] left early, feeling ill at ease in that company.

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ENCLOSURE (A): Organizational Chart Showing Authorities of Ministry of Domestic Trade, and Central Management of Gastronomic Industry

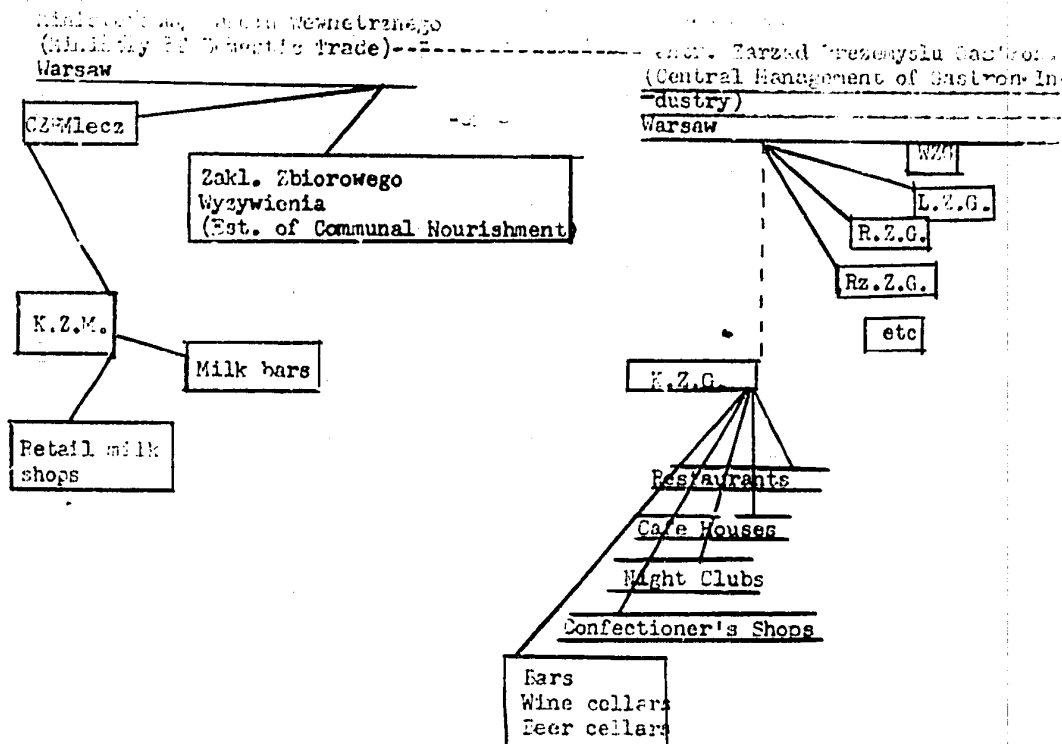
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